Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2007 vintage was of the finest in recent memory. Winter temperatures were very mild and favored an early budding, two weeks – more or less - ahead of the normal period. The entire growing season was influenced by this early start and the harvest itself began approximately ten days ahead of schedule. The summer months, substantially dry but without torrid temperatures, led to a optimal ripening of the grapes with a lower than average, but very high quality, production, and the distinctive quality was perceptible in all of the grape varieties cultivated at the La Braccesa estate. The wines, as a result, are highly colored and particularly rich in aroma and structure.

Vinification

The grapes of the Santa Pia Vineyard of the township of Montepulciano were carefully selected, first in the month of July with a precisely calculated thinning of the crop on the vine and then a month before the initial phases of the harvest. Picking was carried out entirely by hand once the grapes had achieved a perfect state of ripeness and was immediately followed by a soft pressing in the cellars. After a twenty day period of skin contact at temperatures which peaked at 82° Fahrenheit (28° centigrade), the wine was aged in 300 to 500 litre (80 to 130 gallon) oak tonneaux, where it went through a complete malolactic fermentation. The period of barrel aging lasted fifteen months during which the wine was racked several times. After bottling, the wine was given a further twenty month period of bottle aging before commercial release.

Historical Data

The La Braccesca estate covers some 1255 acres (508 hectares) where once were located the holdings of the Bracci counts, who gave their name both to the property and its count of arms: an armor-clad arm holding a sword. The overall vineyard surface consists of 850 acres (340 hectares) and is divided into two blocks: the first, 575 acres (233 hectares) is situated on the border between Montepulciano and the neighboring township of Cortona. The second, instead, 255 acres (103 hectares) insize, arrives close to the city itself and includes three highly renowned sub-zones for the production of outstanding red wine: Cervognano, Santa Pia, and Gracciano. Santa Pia is produced from a 37 acre (15 hectare) vineyard situated in the site of the same name, located the terraces below the town of Montepulciano. Its unique soil, medium in texture and consistence, rich in stones and sand, have assisted the ambition to produce an elegant, but at the same time classic, example of Sangiovese, one capable of transmitting the a highly recognizable expression of this historic production zone. The first year of production of Santa Pia was the 2001.

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Tasting Notes

Ruby red in color with garnet highlights, the Santa Pia 2007 offers rich and variegated aromas which range from ripe red fruit to tobacco and vanilla. The wine is elegant on the palate with balanced and supple tannins and spicy and mineral notes. The finish is long and very lingering.

Awards

James Suckling 93/100 USA